



JERUSALEM ARTICHOKE AND WHEAT BEER SOUP



QimiQ BENEFITS

- Smooth and creamy consistency in seconds
- Alcohol stable and does not curdle
- Problem-free reheating possible



15



easy

INGREDIENTS FOR 4 PORTIONS

250 g QimiQ Cream Base

100 g Onion(s), finely sliced

10 g Butter

400 g Jerusalem artichoke, peeled

300 ml Wheat beer

500 ml Clear vegetable stock

Salt and pepper

Honey

METHOD

1. Fry the onions in butter. Add the jerusalem artichoke, beer and vegetable stock and mix well. Season to taste and cook for approx. 20 minutes.
2. Blend the soup. Stir in the QimiQ Sauce Base and continue to cook until the required consistency has been achieved.